



Cheesy Mushroom Burger

with Roasted Sweet Potatoes



20-30min



2 Servings

This mushroom burger is proof that just because a burger isn't made of meat, doesn't mean you have to sacrifice flavor or fun! The tender portobello mushrooms are brimming with an ooey-gooey cheese filling, crispy panko topping, and served on a pillowy potato bun with a dollop of creamy chipotle sauce. Crisp rounds of oven-roasted sweet potatoes are served alongside with extra sauce for dipping...

What we send

- 1 sweet potato
- 6 oz portobello mushroom
- 2 scallions
- 2 (1 oz) mayonnaise ^{1,2}
- 1 oz panko ³
- 2 (2 oz) shredded fontina ⁴
- 2 potato buns ^{4,5,3}
- ¼ oz chipotle chili powder
- ¼ oz granulated garlic

What you need

- coarse kosher salt
- freshly ground pepper
- sugar
- white wine vinegar (or apple cider vinegar)

Tools

- 2 rimmed baking sheets

Allergens

Egg (1), Soy (2), Wheat (3), Milk (4), Sesame (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 610kcal, Fat 37g, Carbs 58g, Protein 18g



1. Prep mushrooms & potatoes

Preheat oven to 450°F with racks in the top and center positions. Remove **mushroom stems** if necessary, then use a spoon to scrape out dark brown gills on underside of mushrooms. Scrub **sweet potato** (no need to peel), halve lengthwise if large, then cut into ¼-inch thick slices.



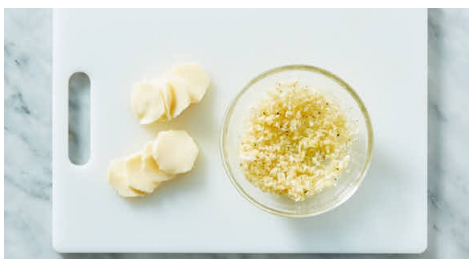
2. Roast vegetables

Transfer **mushrooms** (gill side-down) and **sweet potatoes** to 2 separate baking sheets. Rub sweet potatoes with **1½ tablespoons oil** and season with **salt** and **pepper**. Roast potatoes on center rack until browned, about 20 minutes. At the same time, cover mushrooms with foil and roast on top rack until tender, about 15 minutes.



3. Make sauce

Meanwhile, trim ends from **1 scallion**, then finely chop **1 tablespoon whites** and **thinly slice greens** on an angle. In a small bowl, combine **chipotle-mayo**, **scallion whites**, **1½ teaspoons of vinegar** (save rest for own use), and **¼ teaspoon sugar**.



4. Prep topping

In a small bowl, combine **panko**, **1 tablespoon oil**, and **a pinch each salt and pepper**. Thinly slice **fontina**.



5. Prep mushroom burgers

While **sweet potatoes** finish cooking, remove foil, then transfer **mushrooms** to a paper towel; blot dry. Return to baking sheet, gill-side up, season lightly with **salt** and **pepper**, and add **fontina** to center of each. Sprinkle **panko** over top, pressing lightly. Return to top rack of oven and bake until panko is golden and cheese is melted, 5-10 minutes.



6. Finish & serve

Meanwhile, toast **buns** directly on oven rack 1-2 minutes (watch closely). Spread buns with **some of the sauce** and top with **mushroom burgers**. Sprinkle with **scallion greens** and serve **sweet potatoes** and **remaining sauce** alongside. Enjoy!